



— OLEIFICIO —
ZUCCHI
—
1810

YOUR
PRODUCT
OUR
PASSION!

www.oleificiozucchi.com



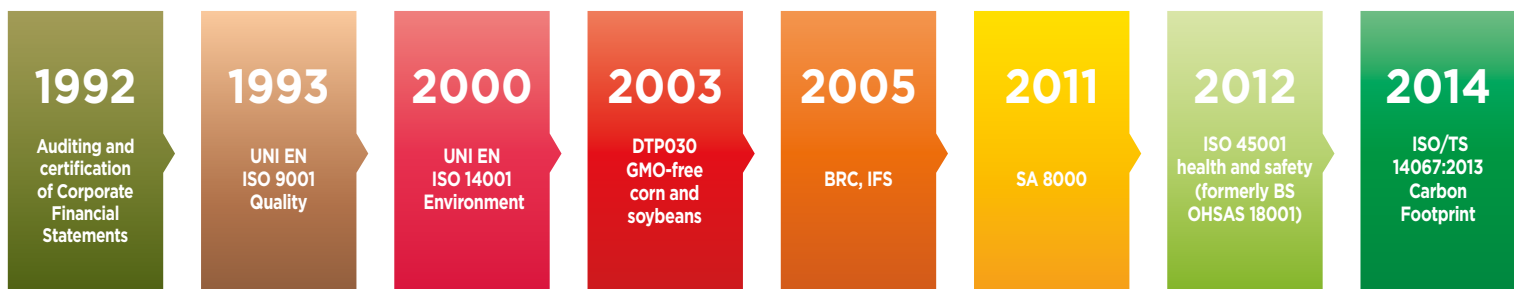
From a small family business to a major oil producer: THE SUCCESS OF A GREAT TRADITION

Oleificio Zucchi originated in 1810 in northern Italy as a family business that milled oilseeds to make oil for human consumption.

Under the leadership of the Zucchi family, as early as the 1960s the company was one of the first to take up the challenge offered by the large retail chains, becoming **a specialist private label supplier** for the entire range of **seed oils** and **olive oils**, growing and expanding alongside the leading retailers in both Italy and abroad and also becoming a **producer for top brands**. Since 2005 it has been an edible oil industry pioneer in sustainability and supply chain control, embracing not only the usual environmental, social and economic issues but also product nutritional standards.

The plus factors behind Oleificio Zucchi's excellent reputation include the **care taken over its products' quality**, a technical department for the best packaging solutions, and an **R&D laboratory with an in-house team of skilled blendmasters** for the creation of the best blends. This gives customers access to a full service, in terms of production flexibility, extreme customisation, development of packaging with innovative materials and low environmental impact, swift problem solving and raw material purchasing advice.

THE EVOLUTION OF QUALITY CERTIFICATIONS





After strict testing and inspection, **seed oil refined on our site is stored in stainless steel tanks.**

Extra virgin olive oil is conserved in our Cellar (with capacity of more than 6000 tonnes) at a constant temperature of 16°C under a nitrogen blanket to preserve its freshness and all the raw material's precious chemical/physical, nutritional and sensory characteristics. **This enables us to create unique blends tailored to our customers' needs.**

Prior to dispatch to the customer, oil undergoes additional testing at our IOC-certified in-house laboratory, and on request from the customer or to meet labelling specifications sensory assessment is performed by our in-house panel accredited by the Italian Ministry of Agriculture, Food Sovereignty and Forests (MASAF).



PRIVATE LABELS: EXPERTISE FOR SUCCESS



Industrial area of **110,000 m²**
and **10 production lines**.



An R&D Team assigned to product development with a special focus on design and packaging and a sustainable lifecycle approach.



An R&D Team of qualified Blendmasters to create the best blends through constant work to source the finest cultivars.



A full service guaranteed to customers:

production flexibility, extreme customisation, design and development of packaging with innovative materials and low environmental impact, swift problem solving and raw material purchasing advice.



Traceability:

A range of traced extra virgin olive and seed oils from a 100% Italian supply chain which Oleificio Zucchi provides to Private Label customers wishing to offer their consumers distinctive, recognised added value.



Range of **OLIVE OILS**

EXTRA VIRGIN OLIVE OILS:

Italian, EU, Traced, Organic.

FLAVOURED EXTRA VIRGIN OLIVE OILS

OLIVE OIL

POMACE OIL



Range of **SEED OILS**

TRADITIONAL:

Groundnut, Sunflower, High-Oleic Sunflower, Corn, Rapeseed, Mixed Seed, Palm Oil, Deep Frying Oil.

100% ITALIAN:

Sunflower, High-Oleic Sunflower, Soybean, Deep Frying Oil.

SPECIAL: Grapeseed, Sesame.

ORGANIC: Linseed, Sunflower, Corn.

OUR RANGE OF FORMATS FOR CREATING YOUR PRODUCT LINE

GLASS



ARTICLES MARASCA

CAPACITIES 100 ml



ARTICLES MARASCA

CAPACITIES 250 ml



ARTICLES MARASCA

CAPACITIES 500 ml



ARTICLES MARASCA

CAPACITIES 750 ml



ARTICLES DORICA

CAPACITIES 250 ml



ARTICLES DORICA

CAPACITIES 500 ml



ARTICLES DORICA

CAPACITIES 750 ml



ARTICLES TUSCAN SQUARE

CAPACITIES 250 ml



ARTICLES TUSCAN SQUARE

CAPACITIES 500 ml



ARTICLES TUSCAN SQUARE

CAPACITIES 1 L



ARTICLES TUSCAN SQUARE

CAPACITIES 750 ml



ARTICLES ROUNDED SQUARE

CAPACITIES 500 ml



ARTICLES ROUNDED SQUARE

CAPACITIES 1 L



ARTICLES PUGLIA

CAPACITIES 1 L



ARTICLES ROMAN ANFORA

CAPACITIES 750 ml



PET



ARTICLES XHD

CAPACITIES 1 L



ARTICLES SQUARE

CAPACITIES 1 L



ARTICLES "DOLCE"

CAPACITIES 1 L



ARTICLES "LIBERTY"

CAPACITIES 1 L



ARTICLES SQUARE

CAPACITIES 1,4 L



ARTICLES XHD

CAPACITIES 2 L



ARTICLES "VELA"

CAPACITIES 2 L



ARTICLES "VELA"

CAPACITIES 3 L



ARTICLES SQUARE

CAPACITIES 5 L



ARTICLES ROUND

CAPACITIES 10 L



OTHER



ARTICLES CAN

CAPACITIES 3 L



ARTICLES CAN

CAPACITIES 5 L



ARTICLES DISPLAY UNIT

CAPACITIES SACHETS
5ml - 10ml



ARTICLES PP TUB

CAPACITIES 20 L



ARTICLES DRUM

CAPACITIES 25 L



ARTICLES CHURN

CAPACITIES 25 L

THE ART OF BLENDING

IMAGINING, COMBINING, CREATING.

Oleificio Zucchi was the first to assign due importance to THE ART OF BLENDING DEVELOPING THE CAPABILITY TO SELECT THE BEST QUALITIES FROM GLOBAL OUTPUT AND COMBINE OILS OF DIFFERENT CULTIVARS AND ORIGINS, HARMONISING FRAGRANCES AND FLAVOURS

with characteristics and availability that vary from year to year, to obtain a product superior to and different from the individual oils themselves.

Our Blendmasters merge technical knowledge and talent to achieve results of outstanding excellence, by continually trying and testing new combinations of flavours.

Oleificio Zucchi has built up sound expertise in the universe of Italian, EU and non-EU olive oils, comprising both first-hand, in-depth knowledge of the supply chain and a talent for bringing out delicious, subtle tastes.



EXPERIENCE, INNOVATION AND SUSTAINABILITY

OUR IDEA OF PRIVATE LABEL SERVICE

For more than 70 years we have offered our customers a full service, delivering flexibility, extreme customisation, development of packaging with innovative materials and low environmental impact, swift problem solving and raw material purchasing advice:

EXPLORE OUR IDEA OF PRIVATE LABEL SERVICE HERE





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